

## **Learn a World Language through Its Gastronomy: Cook it!**

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The workshop is aimed at bringing language teachers a step forward in their teaching, combining language and gastronomy in a sensory experience that helps their students to learn languages and cultures through a global dimension. After the delineation of the modalities of the course as it has already been taught in English as a successful Honors Seminar, the attendees will be asked to actively participate in sketching out a design for their own course.

**(1) Think of the language(s) you teach. If you teach more than one language, choose the one that you most likely might teach, from a gastronomic point of view.**

**(2) Think of the gastronomic link to this language and take notes in the chart below.**

<b>MAIN EXAMPLES OF THIS GASTRONOMY</b>	<b>USUAL MEALS OF THE DAY &amp; MEALTIMES (weekdays and weekends)</b>
<b>STRUCTURE OF THE DAILY MEAL (appetizers, first course, etc.)</b>	<b>STRUCTURE OF THE MEALS (holidays &amp; celebrations)</b>

**(3) Contextualize such gastronomy worldwide and within the U.S.**

WORLDWIDE	WITHIN THE U.S.

**(4) Think of dishes you could actually cook with your students and contextualize it culturally.**

DISHES	CULTURAL CONTEXT
1.	
2.	
3.	
4.	
5.	

**(5) Consider at which level this would enhance the course and which vocabulary and grammar structures could be used. Also, think how this could be a learning experience through the senses.**

**Level:** \_\_\_\_\_

Choose one dish from the ones in #4 and think of how the language can be enhanced.

**Dish:** \_\_\_\_\_

VOCABULARY & GRAMMAR STRUCTURES	LEARNING THROUGH THE SENSES

What about the four skills? How can this particular dish enhance the students' abilities?

READING	WRITING

LISTENING	SPEAKING

**(6) Still using the dish you chose from #4, devise assessment activities, including learning goals and outcomes.**

LEARNING GOALS AND OUTCOMES	FURTHER ACTIVITIES

**(7) Think of the resources available at your institution (classrooms, kitchen spaces, individuals, etc.). Think of people/units/departments that you would need to contact to teach this course. Think of the financial support that you would need. Don't forget: to cook, you need pots and pans and groceries.**